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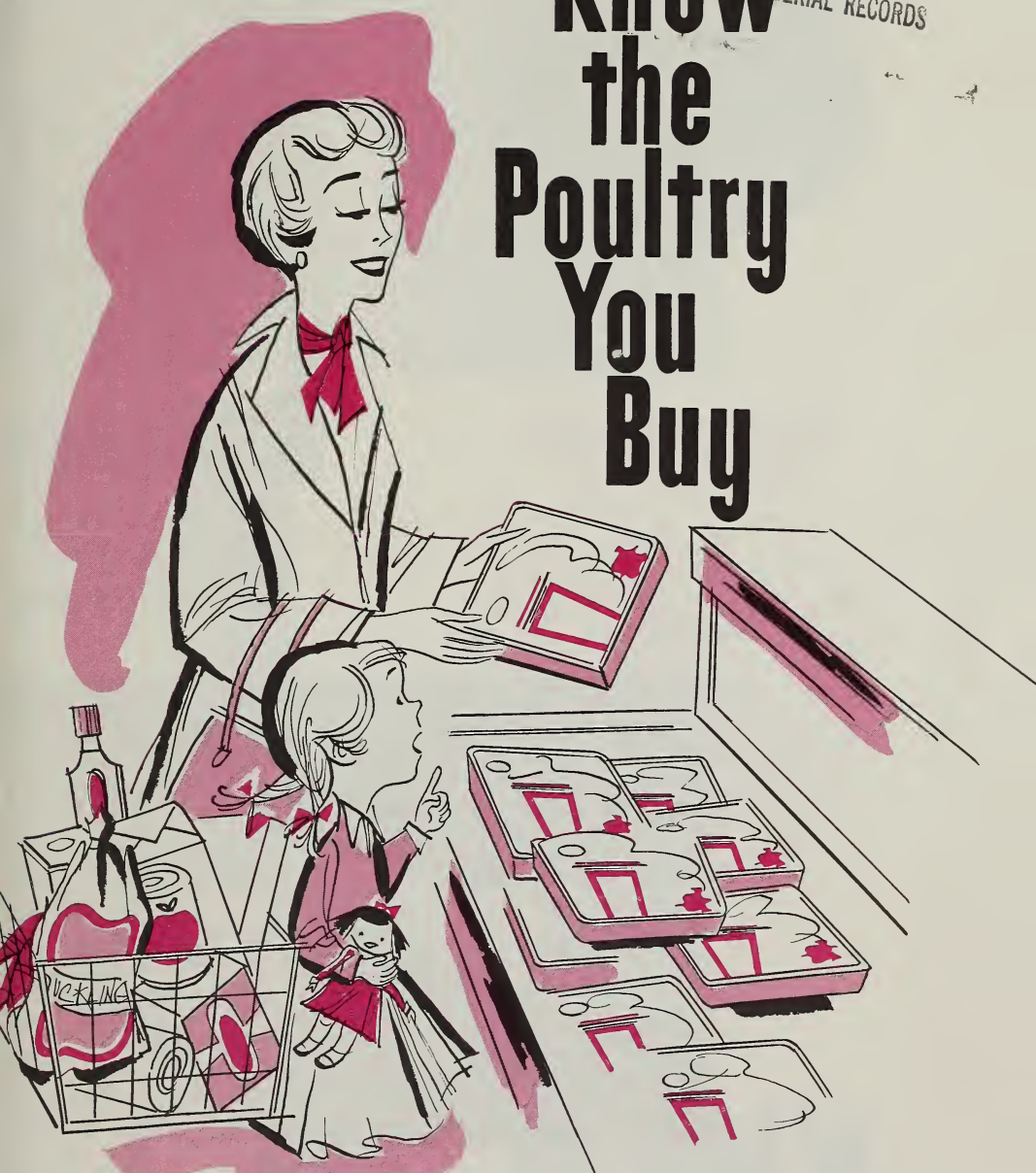
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SERIAL RECORDS

Know the Poultry You Buy



PA-170 Revised October 1963

United States Department of Agriculture

In Buying Poultry...



SELECT:

- There are five different **KINDS** to select from:

CHICKEN

TURKEY

DUCK

GOOSE

GUINEA

- Within each kind of poultry there are various **CLASSES** to select from.

- These classes are more suitable for Roasting, Frying, or Broiling—

Young Chicken, which may also be labeled Rock Cornish Game Hen; Broiler; Fryer; Roaster; or Capon.

Young Turkey, which may also be labeled Fryer-Roaster; Young Hen; or Young Tom.

Young Duck, which may also be labeled Broiler or Fryer Duckling; or Roaster Duckling.

Young Goose; or Young Guinea.

- You may prefer these classes for Baking, Stewing, Soups, or Salads—

Mature Chicken, which may be labeled Hen; Stewing Chicken; or Fowl.

Mature Turkey, which may be labeled Yearling; or Old Turkey.

Mature Duck, Goose or Guinea, which may be labeled "Old."

- There is a great variety of types of poultry products available in stores today:

Ready-to-cook (Whole or Parts—either Chilled or Frozen), OR

Convenience Foods (Dinners, Pies, Fricassees, Rolls, Soups, etc.)

CONSIDER:

- All the Label Information, including—

GRADE MARKS (such as U.S. Grade A) which are guides to quality.

INSPECTION MARK of the U.S. Department of Agriculture, which assures wholesomeness.

NET WEIGHT and **INGREDIENT STATEMENTS**—(on convenience or prepared poultry products)—which contain important information.

- **USES:** The many different kinds and classes of poultry and the many different ways of preparing and serving poultry offer variety the year around.

KNOW THE POULTRY YOU BUY

inspected for wholesomeness



INSPECTION MARK



EXAMINATION OF EACH BIRD



SANITARY PROCESSING



PROTECTIVE PACKAGING



ACCURATE LABELING

graded for quality



GRADE MARK



U.S. GRADE A

- Full fleshed and meaty
- Well finished
- Attractive appearance



U.S. GRADE B

- Slightly lacking in fleshing, meatiness and finish
- Some dressing defects



REMEMBER THAT—

- The inspection and grade marks may appear on a paper wing tag, on the giblet wrap, on an insert, or they may be printed on the overwrap or transparent wrapper.
- **THE OFFICIAL INSPECTION MARK** is in the form of a circle.

- It means that the poultry is:

Wholesome

Not Adulterated

Truthfully Labeled

and has been processed in a Sanitary Manner.



- Each bird is inspected by a technically trained USDA inspector.
- The Inspection Mark is an assurance of wholesomeness. It does not denote quality.
- **THE OFFICIAL GRADE MARK** is in the form of a shield.

- It tells the grade or quality of the product (U.S. Grade A, B, or C).
- The quality of each bird has been determined by a technically trained Government grader.
- The Grade Mark may be used only on poultry that has first been inspected for wholesomeness.



Federal-State Graded